**Strawberry-Orange Italian Ice**

1. 1/4 cup orange juice

1/3cup lemon juice

3 cups frozen strawberries

1. 1/4cups sugar
2. Measure all ingredients and place in blender. Use the Liquefy button and blend until well mixed. Pour into 13 x 9 cake pan. Pour into cake pan.

Cover with plastic wrap. Freeze until partially frozen, stirring occasionally.

1. Spoon strawberry mixture into large mixing bowl and beat with electric mixer until smooth. Pour back into baking pan and freeze until firm.

To Serve: Let stand at room temperature for about 10 minutes. Scrape surface and put into serving dishes.

**Cannoli**

* 12 ready-made cannoli shells OR sugar cones
* 1 pound (16oz) ricotta cheese
* 1 cup powdered sugar
* ¼ cup semisweet mini-chocolate chips

1. Mix the ricotta with the powdered sugar until it is no longer grainy. Whisk until the mixture is very creamy.
2. Blend in the chocolate chips
3. Place filling in a zip loc bag. Cut the tip of the corner off of the bag to use as a pastry bag. Fill the shells. (A spoon may also be used).
4. You may decorate with more chocolate chips.

Serve immediately. Serves 12